

Potato Salad with Sauce Gribiche

Adapted from *food 52*

Serves 4 to 6:

Ingredients

Sauce Gribiche:

2 medium shallots, minced

2 tablespoons red wine vinegar

1 large egg

1 tablespoon dijon mustard

kosher salt

1 1/4 cup grapeseed or neutral oil

1/4 cup mixed herbs: chervil, dill, tarragon, parsley, chives

1 tablespoon drained capers, chopped

1 tablespoon cornichons, chopped

freshly ground black pepper

1 1/2 pounds baby yukon gold potatoes

kosher salt

Preparation

To soften shallots, combine with red wine vinegar and set aside while you make the sauce.

Place an egg in a small saucepan and bring to a boil.

Turn down the heat and simmer for four minutes; transfer to an ice bath to cool.

Carefully peel egg over a small bowl.

Add the dijon mustard and a pinch of kosher salt and break up egg white with the tip of a whisk.

Slowly drizzle in extra virgin olive oil, whisking in drip by drip, then in a slow stream, until emulsified.

Stir in minced herbs, chopped capers and cornichons.

Use a spoon to lift shallots out of the vinegar and add to the sauce.

Mix together and taste for seasoning, adding some of vinegar if sauce needs more tang.

Season with a bit more kosher salt and freshly ground black pepper to taste.

Keep potatoes whole if tiny, or cut larger ones in half; they should be the same size to cook evenly.

Place in a large saucepan, cover with cold water and add a small handful of salt.

Bring to a rolling boil over high heat, then turn down to maintain a low boil.

Cook for 10 to 15 minutes, until potatoes can be easily pierced with a knife; drain and cool slightly.

Toss potatoes with Sauce Gribiche while still warm so they'll soak in all that flavor and serve.

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Sherried Potato Salad with Smoked Paprika

Adapted from *Martha Stewart*

Serves 4 to 6:

Ingredients

1 1/2 pounds baby yukon gold potatoes
kosher salt

1 teaspoon smoked sweet paprika
3 teaspoons sherry vinegar
2 tablespoons extra virgin olive oil
kosher salt and freshly ground black pepper
4 scallions, thinly sliced for garnish

Preparation

Keep potatoes whole if tiny, or cut larger ones in half; they should be the same size to cook evenly. Place in a large saucepan, cover with cold water and add a small handful of salt. Bring to a rolling boil over high heat, then turn down to maintain a low boil. Cook for 10 to 15 minutes, until potatoes can be easily pierced with a knife. Drain and cool slightly.

While still warm, add smoked paprika, sherry vinegar, olive oil, kosher salt and black pepper. Toss potatoes well and taste for seasoning. For a little crunch, top with thinly sliced scallions before serving.

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